

**Amendments to the Claims**

1. (Previously Amended): A flavor-enhancing oil comprising:
  - a) at least one liquid edible oil;
  - b) a matrix-forming material comprising silicon dioxide;
  - c) a flavor-enhancing amount of at least one water-soluble particulate flavor enhancer, wherein said water-soluble particulate flavor enhancer is dispersed throughout said edible liquid.
2. (Previously Amended): The flavor enhancing oil of Claim 1, wherein said water soluble particulate flavor enhancer comprises at least one nucleotide flavor enhancer.
3. (Previously Amended): The flavor enhancing oil of Claim 1, wherein said water soluble particulate flavor enhancer comprises at least one amino acid flavor enhancer.
4. (Original): The flavor enhancing oil of Claim 2 wherein said nucleotide flavor enhancer is selected from the group consisting of disodium guanylate, disodium inosinate, and mixtures thereof.
5. (Original): The flavor enhancing oil of Claim 3 wherein said amino acid flavor enhancer comprises MSG.
6. (Original): The flavor enhancing oil of Claim 4, wherein the ratio of disodium guanylate to disodium inosinate is between about 1:0 to about 0:1.
7. (Previously Amended): The flavor enhancing oil of Claim 5, further comprising disodium guanylate and disodium inosinate, wherein the ratio of disodium guanylate to disodium inosinate is between about 1:0 to about 0:1.
8. (Original): The flavor enhancing oil of Claim 6 wherein the ratio of disodium guanylate to disodium inosinate is between about 1:0 to about 0.5:0.5.
9. (Original): The flavor enhancing oil of Claim 7 wherein the ratio of disodium guanylate to disodium inosinate is between about 1:0 to about 0.5:0.5.
10. (Cancelled)
11. (Cancelled)
12. (Original): The flavor enhancing oil of Claim 1, wherein said water-soluble particulate flavor enhancer has an average particle size of less than about 30 microns.
13. (Original): The flavor enhancing oil of Claim 1, wherein said water-soluble particulate flavor enhancer has an average particle size of less than about 20 microns.

14. (Original): The flavor enhancing oil of Claim 1, wherein said water-soluble particulate flavor enhancer has an average particle size of less than about 10 microns.

15. (New) A method of preparing a flavor enhancing oil, the method comprising the steps of:

- a) providing an oil base;
- b) adding between about 1.5% and 2.2% (by weight) silicon dioxide to the oil base to form a silicon dioxide-oil mixture;
- c) mixing the silicon dioxide-oil mixture until the silicon dioxide is completely dispersed;
- d) homogenizing the silicon dioxide-oil mixture using a high-shear mixer; and
- e) adding a flavor-enhancing amount of at least one water-soluble particulate flavor enhancer to the silicon dioxide-oil mixture to form the flavor enhancing oil.

16. (New) A flavor-enhancing oil produced by the method of Claim 15.

17. (New) The flavor-enhancing oil of Claim 16, wherein the flavor enhancer is selected from the group consisting of nucleotide flavor enhancers, amino acid flavor enhancers, and combinations thereof.

18. (New) The flavor-enhancing oil of Claim 17 wherein the flavor enhancer is MSG.

19. (New) The flavor enhancing oil of Claim 18, further comprising disodium guanylate and disodium inosinate, wherein the ratio of disodium guanylate to disodium inosinate is between about 1:0 to about 0:1.

20. (New) The flavor enhancing oil of Claim 19 wherein the ratio of disodium guanylate to disodium inosinate is between about 1:0 to about 0.5:0.5.